



Atelier

BY S O F I T E L

AGFG
AWARD
WINNER
2023





OUR STORY

ATELIER, "AN ARTISTS WORKSHOP OR STUDIO".

A PLACE WHERE CREATIVITY IS KING.

A PLACE WHERE INSPIRATION FLOWS, IDEAS ARE
BORN, AND FRESH INGREDIENTS ARE
TRANSFORMED.

A PLACE WHERE CUISINE CREATE FRENCH-
INSPIRED MASTERPIECES FOR YOUR DELIGHT.

A PLACE WHERE OUR CHEFS USE THE FINEST
OF LOCAL PRODUCE, THE BEST CUTS AVAILABLE,
AND SUSTAINABLY SOURCED SEAFOOD.

BON APPÉTIT



FIVE COURSE TASTING MENU

CALAMARI A LA PROVENÇALE
SPRING VEGETABLE RATATOUILLE, MACADAMIA CUSTARD
✂️ 🥥

BAKED GRIMA FARM EGGPLANT
CHEVRE, CAMARGUE BLACK RICE, PISTACHIO
✂️ 🍷 🥥

GUNDAGAI LAMB LOIN
COS LETTUCE, GLIBICHE, SAUCE VERTE
✂️

DRY-AGED DUCK BREAST
CONFIT FENNEL, RADICCHIO JAM, CITRUS DUCK JUS
✂️

AERATED YOGURT & MINT
CITRUS TEXTURES
✂️

FIVE COURSE TASTING MENU | 120pp
AUSTRALIAN WINE PAIRING | + 70pp
FRENCH WINE PAIRING | + 99pp

✂️ gluten free 🍷 dairy free 🥥 contains nuts
🍷 vegetarian 🥥 vegan

no discounts are applicable on our five course tasting menu.
tasting menu is available for whole tables only.



ENTRÉES

POLANCO BAERII CAVIAR 10G | 110
BLINIS, SHAVED EGG, CHIVES, CRÈME FRAÎCHE

FRESHLY SHUCKED OYSTERS | 7ea
CHARDONNAY MIGNONETTE



CALAMARI A LA PROVENCALE | 28
SPRING VEGETABLE RATATOUILLE, MACADAMIA CUSTARD



O'CONNOR GRAIN FED BEEF TARTARE | 28
CONFIT EGG YOLK, REMOULADE, CROUTONS



QUAIL ROULADE | 32
MUNTARI BERRIES, BRAISED RED CABBAGE, AGED BALSAMIC



SALT BAKED CELERIAC | 26
CHARED LEEK VELUTE, HAZELNUT, LEMON THYME



MAINS

DRY AGED DUCK BREAST | 48
CONFIT FENNEL, RADICCHIO JAM, CITRUS DUCK JUS



GUNDAGAI LAMB LOIN | 52
COS LETTUCE, GLIBICHE, SAUCE VERTE



PAN SEARED GROUPER | 48
CAPSICUM PURÉE, ZUCCHINI, BEURRE BLANC



WHOLE MARKET FISH ROASTED OVER CHARCOAL | MP
SAUCE VIERGE, CAPER, GRILLED LEMON



MUSSET FARM OYSTER MUSHROOM CASSOULET | 36
CANNELLINI BEANS, PORCINI, THYME



BAKED GRIMA FARM EGGPLANT | 36
CHEVRE, CAMARGUE BLACK RICE, PISTACHIO



gluten free dairy free contains nuts
 vegetarian vegan



BOUCHERIE

ALL STEAKS ARE GRILLED TO YOUR LIKING IN OUR MIBRASA OVEN,
GARLIC PURÉE, PENCIL LEEKS AND CHOICE OF MUSTARD

200GR O'CONNOR GRAIN FED MS₂ TENDERLOIN | 52

250GR RANGERS VALLEY BLACK ONYX STRIPLOIN MS₃₊ | 68

300GR O'CONNOR PASTURE FED MS₂₊ SCOTCH FILLET | 68

1KG RANGERS VALLEY BLACK ONYX RIB EYE | 190

SAUCE

RED WINE JUS | 5

PERSILLADE SAUCE | 5

MOREL JUS | 10

SIDES

ORGANIC MIXED SALAD LEAVES | 16

RED & GREEN SALANOVA, APPLE VINAIGRETTE



SHAVED SAVOY CABBAGE | 16

PARMESAN, PINE NUTS, HONEY MUSTARD DRESSING



JONES FARM ROASTED ANDEAN SUNRISE POTATO | 15

DUCK FAT, ROSEMARY



PLANCHAS ASPARAGUS | 18

WHIPPED RICOTTA, ALMOND, LEMON DRESSING



POMMES FRITES | 12

AIOLI



HAKUMBI 53% MILK CHOCOLATE MOUSSE | 22

HONEY CREAM, TOASTED CEREALS



STRAWBERRY PARFAIT | 18

ELDERFLOWER CREAM, STRAWBERRY SORBET



ROASTED APPLE PAVÉ | 21

VANILLA CREAM, ROASTED APPLE PAVÉ, CARAMELISED PUFF PASTRY

AERATED YOGURT & MINT | 19

CITRUS TEXTURES



SELECTION OF FINEST FRENCH & AUSTRALIAN CHEESES | 38

LAVOSH & VANILLA COMPRESSED APPLE

gluten free dairy free contains nuts

vegetarian vegan